

Lunch

2 courses, £14.50

3 courses, £17.50

Introduction

Our Head Chef Phillip Sharpe has created this menu using only the very best, locally sourced ingredients and produce. The flavours in each dish are inspired by the summer season. We are looking forward to having you enjoy his team's culinary creations.

Starters

(v) selected seasonal vegetable and herb soup

seared grey mullet with red pepper coulis
pickled vegetable salad

beetroot organic reared cured salmon
crisp seasonal leaves

(v) spring onion, pea and mascarpone risotto
parmesan crisp

smoked corn fed chicken, ham hock and mango terrine
dressed watercress salad

Mains

roasted breast of corn fed chicken with mustard and herb mash
buttered spinach, port and thyme jus

roasted rump of moroccan spiced lamb
cherry tomato cous cous, apricot and walnut jus

char grilled 7oz rib eye of beef with a mushroom and herb jus
sautee new potatoes and roasted red onion (£2 supplement)

grilled fillet of seabass with a shellfish dressing
saffron and chive linguine, peas and broad beans

(v) thai curry of selected seasonal vegetables with tandoori paneer
saffron braised rice, sweet chilli and lentil cream

(v) beetroot and cherry tomato tarte tatin with grilled halloumi
herb mash, white bean and herb cream

Desserts

pistachio crème brûlée with crisp biscotti
chocolate and mandarin sorbet

dark chocolate fondant, vanilla ice cream
seasonal berry compote (12 minutes cooking time)

cherry and almond samosa with amaretto anglaise
raspberry and crème fraiche ice cream

selected seasonal fruit set in elderflower jelly
vanilla milk sorbet, crisp tuille

a selection of homemade ice creams and sorbets

a selection of fine cheese
chutney, apples, grapes, celery, selection of biscuits

Some of our food may contain traces of nuts.

We liaise closely with our local food suppliers to ensure our ingredients do not include genetically modified maize or Soya. For those with special dietary requirements or allergies who may wish to know certain ingredients, please ask a member of staff who will be happy to assist.

A 10% service charge will be added for tables of 6 and above.

Thank you for choosing maiyango we hope you thoroughly enjoy your experience.